

15/38
June

THE CORNELL COUNTRYMAN



VOLUME XXXV
October, 1937 to June, 1938

The Cornell Countryman wishes to do four things: publish interesting alumni notes,
furnish campus news, present the latest agricultural information, and stimulate
boys and girls to seek the aid of their state colleges so that they may
lead a fuller and finer life.



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Volume XXXV

OCTOBER, 1937

Number 1

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Member of the Agricultural College Magazines,
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Published Monthly from October to June by students in the New York State Colleges of Agriculture and Home Economics at Cornell University. Entered as Second Class matter at the Post Office, Ithaca, New York. Printed by Norton Printing Co. The subscription rate is one dollar a year or three years for two dollars; single copies 15 cents.

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To The Class Of 1941

By Dean Carl E. Ladd

YOUR numbers are more than 800 and you come from many counties of the State and many states in the Union, some of you even from far-distant countries, but you have this one thing in common that you are all freshmen in the State Colleges of Agriculture and Home Economics at Cornell. I want you to know that you are very welcome.

You do not belong to the Colleges of Agriculture and Home Economics alone for this is a university and you are a part of the great freshman class of Cornell University which this year numbers over 1500 persons. During your university work you will brush shoulders constantly with persons who are studying in many other fields, some far removed from agriculture and home economics, and this is one of the advantages of university life.

You have chosen to study in the more specialized fields of agriculture or home economics and after careful consideration of your applications these colleges have decided that you are adapted to their work by your background and your practical experiences and that your preparatory work has been such as to warrant your enrollment in the colleges.

You will find your fellow students in these state colleges a sincere, hard-working group. Already they have decided on their general aims in life and each year they appreciate more keenly that four short years in college must be used to the best advantage if one is to prepare for a lifetime of service.

THERE are widely different fields of specialization open to you in each of these colleges. At first this will be confusing but as you talk more and more with your fellow students and come to understand the departmental organization of the colleges more thoroughly, you will slowly build up for yourself a plan of work that will prepare you for the field of activity in which you wish to engage. In doing this your faculty advisors will be particularly helpful and you should never hesitate to consult them. Cornell is a friendly but a busy place. You can find help with any problem personal or public if you ask in the right places, but you will find very little patience with activities which waste the time of busy people.

These are scientific institutions primarily devoted to scientific work in research, teaching, or extension teach-

ing, but this scientific work is closely articulated with the life of the people. Every problem confronting farmers or homemakers comes to these institutions for consideration. Here, many are solved and much of our effort is expended in carrying the solution of these problems to the practical workers in their own communities. If you will observe closely, you will see a constant stream of visitors coming singly or in groups to the college to confer with members of the faculty or to receive instruction in short courses or schools. These visitors do much to keep your teachers in touch with practical problems and to vitalize the



classes which you will attend.

During these four years you should make many friends and acquaintances. You should come to know a great many of your classmates, many people in the city, and it is my hope that each of you will come to know several members of the faculty more than passingly well. But you yourself must take some initiative in making the approach, and whether it is with classmates, townsmen, or faculty members, I am sure that you will find them friendly and responsive. To the members of the faculty it is a great pleasure to know the student body. This constantly changing group helps to keep us young in our outlook on life and is a constant inspiration to better teaching. I am sure that you as students will have an equal amount of pleasure in coming to know your teachers.

YOU are preparing not for the present but for a long future which will not begin until 1941. The world will change before the time of your graduation. Many things which now seem important will seem much less important then and some things which we may now neglect will become increasingly important with the passage of the years. The great fundamentals of science, however, do not change materially nor do the sources of information nor the orderly processes which you must learn in following problems to their solution. It is in these that you will make your formal preparation for life work. You will come to see these sciences with which you deal not as static things fixed for all time, but as changing forces working in different ways, under different conditions, but all subject to certain scientific laws and principles. The new knowledge will be fascinating, but more fascinating yet will be the constant change and its immediate adaptation in practical fields.

Always remember that buildings and grounds do not make a university. A university is primarily a group of faculty and students. Perhaps for the first time in your educational experience you will now be closely in touch with the teachers who not only instruct you in scientific facts already accumulated in the world but through their own efforts are, at the same time, in their individual laboratories, pushing out the boundaries of science and adding materially to the sum total of human knowledge. This, I hope, will make your classes more interesting.

Today the four years ahead look long and tedious but you, like all who have preceded, will be constantly surprised by the rapidity with which the years pass by. These are precious days in your life and whether they will be useful or not depends largely upon yourself for in a college your habits and your activities are disciplined by your own minds.

I am sure that I speak for all of the members of the faculties of these two colleges when I say that you are very welcome to Cornell. We look forward to knowing you better and to enjoying an interesting and profitable fellowship with you for the next four years.

Carl E. Ladd,
Dean

Century Old Farms

By Ray F. Pollard

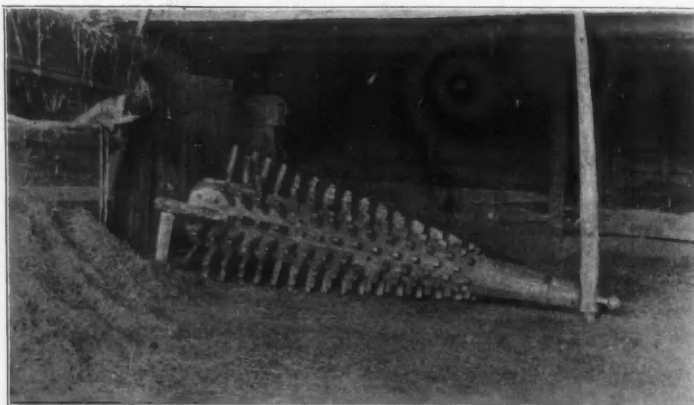
EXACTLY three hundred years after the discovery of America by Columbus, Matthias Hollenback and three others bought a state patent tract of 3850 acres on the Big Fiats of Chemung County. That was divided in 1796 so that 993 acres was left to and for Mr. Hollenback. In the year 1837 this holding of Matthias was divided so that his son George M. had 502 acres and his daughter Sarah, 481 acres.

Now it happened that George M. Hollenback had no children, so when the time came to think of a successor to carry on the farm business, he went to spend a night with his sister Sarah who was the mother of seven boys, no more and no less. He had secretly determined to give his farm to the one boy in seven who got up first the next morning. And so he did, and Matthias H. Welles had a farm; but he got it by luck more than by merit for it was a rule in the Welles' home that, since there were seven days in a week and seven sons in the family, each boy should have his turn to rise first. Young Matthias' turn and his Uncle George's visit just happened to coincide.

So it came to pass that this particular farm remained in the secure possession of a member of the Hollenback-Welles family, that it grew to be a century-old farm and is now in the name of Jacob Sloat Welles, a grandson of Matthias the early riser.

SUNNYSIDE Farm near Kinderhook in Columbia County has a particularly long and interesting record. For two hundred and seventy years it has been held and operated by a direct line of Van Alstyne's. In the year 1667 the Indians gave a deed covering 1200 acres to Jans Martense Van Aelsteyn, a Hollander who had left his native country in 1655 and who soon thereafter settled at Kinderhook. This homestead farm has descended from father to son even unto the eighth generation and James Edward Van Alstyne now turns furrows on land that Indian squaws once cultivated.

When Hezekiah Barber came on foot from Connecticut in the year 1788 and acquired a farm on the west shore of Lake Champlain near what is now in Essex County, he had a minimum of livestock and equipment—a dog, a gun and an ax. The dog kept him company and stood guard, the gun



This "wooden niger" threshed the pioneer farmers' grain. Motive power was horses or oxen hitched to the outer end of the tapering oak log.

helped provide food, and with the ax he built a log house. The next summer he returned to Connecticut and brought his wife and baby on horseback to the homestead which has ever since been in the Barber name.

It has been truly said that agriculture is the basic industry and that grass is the basis of all agriculture.

Even though the population of New York State has changed from 80 percent rural to 80 percent urban, agriculture remains the leading business and New York State ranks high among the states of the Union. Though such crops as flax and such animal products as wool, both essential to the pioneer farmer, have lost prestige; though farmers have introduced such new crops as alfalfa and corn for silage, grass still remains supreme.

EMPIRE State agriculture is about three hundred years old. In that time self-supporting farms have given way to farms that specialize in milk or egg production, in apples or vegetables; barter has yielded to cash exchange, and interdependence for the essentials of living has become the rule. Timber slaughter has largely ceased and forest preservation has become a private and public problem. The coonskin hat has been replaced by the felt hat or no hat at all; buckwheat griddle cakes by manufactured cereals; the feather bed by inner-spring mattresses.

It is true that farming is a long-time business with slow turnover. Man's life is scarcely long enough for the completion of his plans. The farmer may well ask himself "Of what avail that I toil by the sweat of my

brow? Will my children appreciate these familiar acres?"

Still, in spite of discouragement and doubt, changing relations and economic conditions, a surprisingly large number of New York State farms has remained under the ownership and operation of the same families for a century, and in a few cases, more than two hundred years. We call these century-old farms. To be sure, some old European countries, France for example, can boast of farms in the same families for five hundred years or more.

THE New York State Agricultural Society is now engaged in listing such farms and has already discovered 275 farm families who claim century-old operation of the same home acres. Orange and Columbia Counties claim the most; and 49 counties are represented on the honor list.

Two factors seem most important for the making of a century-old farm—children in each generation and fertile land. We may amplify the factor of children by saying that there must not only be children but at least one who is willing to undertake the continued operation of the farm. If there be no representative of the family to carry on, it is evident that the farm must pass to other hands. The result is about the same if the children of any generation calmly and firmly decide that some other vocation is for them and that the old farm with its traditions has no appeal.

The importance of the other factor, fertile land, is likewise plain. A farm with poor barren soil, with hardpan that comes up to the third rail of the fence, as someone facetiously re-

marked, is not capable of supporting a family in progressive standards of living and, sooner or later, the owner will reach that point of discouragement where he will silently steal away.

The continued success of any farm has required changing practices to meet new conditions. The farmer who guided a wooden plow drawn by a yoke of Devon oxen in 1750 certainly could not compete with the farmer of 1937 riding a 15-30 tractor drawing a gang plow at the rate of five miles per hour.

EXCERPTS from an editorial in Hoard's Dairyman entitled "Good Old Days" serve to illustrate the conditions under which farmers lived 150 years ago.

"The diary of a Connecticut farmer made in the year 1778 shows what farmers did in the good old days and what they considered a good income—'My parents were poor and they put me at twelve years of age to a farmer with whom I lived until I was twenty-one. My master fitted me off with two suits of homespun, four woolen shirts, and two pairs of shoes. At twenty-two I married me a wife, and a very good woman she was. We took a farm of forty acres on rent. By industry we got ahead fast. I married my eldest daughter to a clever lad to whom I gave one hundred acres of my land. This daughter had been a working, dutiful girl, and therefore I fitted her out well and to her mind; for I told her to take the best of my wool and flax to spin herself gowns, coats, stockings and shifts—nay, I suffered her to buy some cotton and to make into sheets as I was determined to do well by her. At this time my farm gave me and my whole family a good living on the produce of it and left me one year with another one hundred and fifty silver dollars; for I never spent more than ten dollars a year, which was for salt, nails, and the like. Nothing to wear, eat or drink was purchased as my farm provided all.

The principles of business management, the relation of parent to child as expressed by this Connecticut farmer's philosophy of life have existed and continued on New York farms which have met changing conditions for ten decades or more.

IN REGARD to these century-old farms, one question is likely to be asked. Why are they where they are? On what did the pioneer settler base his decision for a particular farm and not for some other? Most likely he was on the lookout for good land—soil with fertility, depth, drainage, working texture and sweetness. For example, the early Dutch and Ger-

man farmers of the Hudson, Mohawk and Schoharie valleys were keen to recognize lands with limestone content. Daniel Dean, on a century-old farm in Tioga County, is of the opinion that some early settlers shunned the lowlands on account of the difficulty of clearing the deeply rooted pine trees for the greatly needed wheat fields. The hard woods of the uplands could be cleared off more easily. Some old-timers and a few writers have suggested that malaria was less prevalent on the lands away from the water-courses. A common opinion is that the superior water supply of the hillsides influenced the home seeker to select a farm on which he did not have to dig a well.

ON THESE century-old farms the changes in farm management have been slow, yet continuous and progressive. Perhaps the use of farm machinery has had the greatest influence. This and the opening of the West have largely moved the production of flax, broom corn, wheat, barley and corn for grain from the small fields of rough New York to the large fields of the broad valley of the Mississippi. New and better farm implements have tended to utilize horse power and relieve hand labor. Fewer men can farm more acres. The advent of the gasoline engine has meant less horses in the cities and on the farms. This has spelled doom for timothy hay as a cash crop and greatly diminished the number of work animals on the land. The automobile has relieved the horse of road work and resulted in heavier horses since draft work has become the main purpose of keeping them.

Cheap feed in the corn belt has called the hogs; and year-around and cheap pasture of the western range country has taken the sheep. Cow numbers have remained about constant. Milk production per cow has increased considerably. The dairy business has remained and prospered because the people of the populous eastern cities want fluid milk and cream and ice cream. Had New York State dairymen depended on the making and sale of butter and cheese, they would now be in a sorry plight. Butter and cheese production have moved to Wisconsin, Minnesota, Iowa and other states where feed is cheaper and cows greater users of by-products. Dairy barns have been rearranged and whitewashed, concrete floors have been laid, milk houses built and manure removed daily because selling fluid milk and cream demand these things.

INSTEAD of every farm having a little of everything, specialties have developed. Apple and other fruit-growing enterprises have moved to re-

gions best adapted; commercial poultry keeping has developed in some favored sections; potato growing has increased in large fields and diminished in small fields; cabbage production has increased because of demand and because parts of New York are suited for cabbage growing and can compete with outsiders in such a bulky product.

The more general use of farm machinery has decreased the need for farm laborers. There are fewer hired men and fewer farm boys employed. The milking machine has done much to emancipate the farm woman from the slavery of the cow stable; but perhaps the milk can has done more to relieve her from the strenuous task of butter making.

But whatever the changes in livestock or crops or methods, it remains true that the farm of any period tends to a family size. The employment and support of the members of the family are its chief functions and it must be big enough, productive enough to give a satisfactory standard of living.

Century-old farms are above average in sizes of business. The standard of living on them is higher and they have more modern equipment. The better natural attributes plus superior management have made these farms satisfactory to farm families for continuous occupancy a century or more.

THE success of such farms lends encouragement to men and boys (yes, to women and girls) who are to live in the country and make a living from agriculture. And the fortunate thing is that there are thousands of good farms in New York State. There are not so many family trees as there are homestead trees but the endurance of the one approximates the longevity of the other.

A century of time! It seems not so much in terms of history, and yet when we reflect that here is a farm occupied by one family through succeeding generations for more than one hundred years, for something like 40,000 days, we may marvel at the furrows that have been turned, the times that the cows have been milked, the mornings that the fires have been kindled, the chores that have been done, the footsteps taken, the goings-to-bed, the gettings-up.

These family trees, immovable, for a century and more, have sent their seed to distant lands and into foreign fields. Only earth itself has furnished the sap of resources, yet nature's gifts in the hands of skillful husbandmen have not only fed families, clothed them and sheltered them, but have also made our country ever richer because such farm family trees grew from it.

To Learn and to Earn

MORE than 2,000 students, throughout the year, study agriculture and related subjects at Cornell. They come largely from New York state, but all parts of the United States and various foreign countries are represented.

Some enroll in the four-year course, others take the two-year course; and still others study during the winter and summer. All are trying to learn. They have the extra advantage of being able to take part in the varied activities of a great University.

Cornell has something for all. It offers this training at a time most convenient to all.

The Winter Courses

For those who can go to school at no other time, the winter courses have been planned. Men and women, young and old, who have special interests and can benefit from the training, are eligible to enroll.

Students may enter without examination and without a high school education. It does not matter if they have gone no farther than the eighth grade, for many have profited by applying themselves.

The winter courses start November 3 and continue for twelve weeks. Persons interested may obtain an application blank and a catalog by writing to

O. W. SMITH, *Secretary*
New York State College of Agriculture
Ithaca, New York

Saving New York State Soil

By Jay A. Bonsteel

SOIL erosion, which is merely the removal of surface soil by the action of air or water in motion, has a very great importance in New York State and throughout the North-eastern region.

Under natural conditions where the surface of the ground even on steep slopes and at high elevation is covered by a canopy of trees or a carpet of grass, there is very little tendency toward soil removal. It is only when human beings remove the forests or destroy the grass that the serious kind of erosion—"accelerated soil erosion"—really begins.

The cultivation of land is, of course, necessary in order that the economic crops may be grown. This cultivation exposes unprotected soil on slopes of varying degrees of declivity and, upon all of the steeper slopes, the action of rain water removes surface soil to some extent.

This removal may be slow, so slow as to escape the attention of all except trained observers, but the fact remains that the removal of 1/16 of surface soil from the field is almost equivalent to the harvesting and removal of a forty bushel wheat crop. Consequently, soil erosion is a greater menace to the continued crop producing capacity of soils than the intensive production, removal and sale of the crops themselves.

HE farm lands of southern and western New York have only been cleaned and cultivated since the Colonial Period, in other words, for one hundred fifty years at the most. Yet this accelerated soil erosion due to the use of land for crop production has already resulted in an appreciable soil loss on about ten and a half million acres of New York State land. This constitutes a little more than one-third of the total land area of the state, outside of the large cities. Over nine million acres of land have suffered a loss of one-fourth to three-fourths of the total original surface soil. This has been affected chiefly by the imperceptible removal of thin layers or sheets of the richer surface material. This constitutes the most dangerous form of erosion because it is so hard to recognize. Yet the gradual accumulation of large, flat stones on the surface of pastures and cultivated fields bears convincing evidence of the removal of fine soil particles which are carried away by rain wash while the heavier fragments are left behind.

The study of soil erosion and its harmful effects on agriculture is not new in central New York or at the New York State College of Agriculture. It was my privilege thirty-three years ago when I organized a course in soil investigation in the New York State College of Agriculture to call attention to this matter before a meeting of the Farmers Institute Workers of the State. At that time I insisted that the greatest menace to agricultural prosperity in the state consisted not in the removal of plant food from New York soils by the production and harvesting of bumper crops but in the slow, steady, almost unrecognized removal of fertile surface soil through rain wash.

IHAVE had no occasion to change my opinion since that time. In fact more extended observation throughout the great Appalachian Plateau in southern and central New York has only emphasized the seriousness of this problem.

Until recently we have only been able to talk about these things but now with the establishment of the Soil Conservation Service in the U. S. Department of Agriculture it is possible to do something about them. Cornell University has provided the location for long term observations, both quantitatively and qualitatively on soil erosion, on the Arnot Forest tract and an Experimental Station in charge of Dr. John Lamb, has been established.

Demonstration areas to show the farmers of New York State and the business man as well, that soil erosion may be prevented have been established in various localities. One is located in Steuben County, New York, covering the upper waters of the Cohocton River Watershed. It includes the area of nearly 150,000 acres and it lies in a region given to the specialized production of potatoes as a sale crop. The rolling, hilly topography causes serious erosion especially when the land is cultivated at frequent intervals for the growing of either corn or potatoes. Another Demonstration Project is located in the Cayuga Inlet Valley. This Demonstration is operating on an area of about 25,000 acres, under conditions decidedly different from those encountered in Steuben County. A third Project is located in the Chenango River Watershed between Norwich and Binghamton.

IN ADDITION to these demonstration projects there are six camp work areas located around CCC camps assigned to the Soil Conservation Service. These are located at Attica and Machias, in western New York; at Straits Corners, Sheds and Lisle in central New York and at Gallupville in Schoharie County. Another camp at Kanona, New York, is doing work within the Bath Project.

Each one of these projects and camps is putting on a demonstration program which includes such important phases of soil conservation work as the protection of woodland against grazing so that the woodland may reproduce itself while at the same time the surface of the soil is protected with abundant life litter and growth of young seedlings; the reforestation of steeply sloping land of little value even for pasture purposes; the improvement of pasture sods so that a protective mat of grass may be spread over the surface and moderately sloping land may continue to be used for production purposes; the construction of long diversion ditches around the slopes which lead from the high plateau country down the deep cut valleys so that water, instead of rushing from the hills to the valley streams may be harmlessly led away across the slope to some area of woodland or to some pasture field where it can be distributed. Where necessary the construction of brush, stone, loose stone, or masonry dams in gullies is being demonstrated as a healing measure of erosion control; most important of all, it is being shown that crops may be layed out in long, narrow strips around the slopes of the hills so that every crop row constitutes a dam to check runaway water; good crop rotation and soil conservation both call for the protection of strips of cultivated crops by strips of grass or small grain immediately.

All of these methods of soil conservation may be seen within these project and camp work areas and usually the Agricultural Agent of the County will be glad to direct individuals or groups of students or farmers who wish to visit either the Experimental Station or one of the Demonstration Areas.

The fundamental principle of soil conservation is that soils may be so used by the present generation that they may be handed on to the next generation with their fertility unimpaired.

The Black Earth

By B. D. Wilson



SCATTERED throughout the Empire State are areas of black friable earth. Some of these lands are changed from black to green, during the spring and summer months, with endless rows of onions, lettuce, and celery.

This flat, black earth often seen from the highways, lying in valleys between rolling hills, consists of layers of different kinds of plant debris from plants that flourished, at various periods, during its formation. A deposit begins to form in water so the bottom layer is made up of the remains of aquatic plants. Later, when the water becomes sufficiently shallow for their growth, cat-tails, reeds, and sedges appear in countless generations to form a layer of fibrous peat. Finally, a stage is reached which is favorable for the growth of higher types of vegetation. Shrubs and trees begin to grow and a layer of woody peat is formed. Larch, with its disregard for wet conditions, is followed, as the landscape becomes dryer, by pine, cedar, maple, ash, and elm.

To bring a virgin peat or muck deposit under cultivation calls for a series of operations. The land must be cleared of all vegetation; fallen timber must be moved; the land must be drained. Some of the better un-

cleared types of deposits are covered with luxuriant forests. Clearing sometimes means only the removal of bushes, sedges or grasses. But peats covered with the latter type of vegetation are not as valuable agriculturally as are the forest peats, because they have not reached the development that goes hand in hand with the better grades of the black earth. Drainage is accomplished by means of open ditches constructed in parallel lines across an area. Curiously enough many areas have been cleared and drained before it was discovered that they were not suited to growing crops.

Because of its dark color peat is thought by many persons to be a rich fertile soil. But that is far from the truth. Some of the important plant nutrients are present in extremely small amounts, and the land must be fertilized if crops are to be grown on it. Perhaps the greatest natural asset of peat is its capacity to absorb and to retain large amounts of water. That property, during periods of drought, is of vital importance if vegetables such as spinach, lettuce, and celery are growing on the land.

Extensive acreages of peat are owned and operated by companies or individuals. But more often areas of considerable size are divided into small sections. It is not unusual for the owners of small holdings to leave their homes in near-by towns and live, during the growing season, in small houses built on the peat.

WITH the coming of spring the families move onto the land. Wives and children play an important part in peat-land culture. With the exception of plowing, practically all the work can be done by hand. And most of it is accomplished in that fashion by the small-land operator. He and his family literally crawl for

days at a time sowing the seeds, setting and thinning the young plants, and later in the season in cutting or pulling vegetables.

A peat-land farmer must gamble with the weather. Frequent heavy rains or a cloud-burst may flood his farm and completely wash away the seeds that have been sown or the plants that have begun to grow. A heavy wind may blow the top soil away carrying with it seeds and plants. If proper precautions are not taken the plants may be destroyed by small creatures hiding in the earth ever ready to devour a thing as appetizing as a young sprouting vegetable.

Despite all the vicissitudes that might come to him, the grower seems willing, year after year, to try his hand. He realizes that the profits made during a year of large yields and high prices may compensate for losses incurred during several unfavorable years. Then too, peat-land farming has its attraction in that it is not a year-round business. During the winter there are no cows to milk or sheep to herd. The successful operator welcomes this leisure period, and may use it in following the sun away from the ice and snow of New York.

With a reasonable pot of luck peat land can be made fruitful. With good treatment, the black earth becomes the good earth.



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Faculty Notes

Provost Mann retires after 30 years of service at Cornell, to join the Rockefeller Foundation as vice president and director of southern education of the General Education Board.

Professor Peter Walter Claasen, Cornell entomologist, 51, died at Memorial Hospital August 16. In his field he was a leading authority on Plecoptera, or stone flies.

Professor M. W. Harper, Animal Husbandry, was chosen to help plan the classification for the first National Percheron Show, held with the National Dairy Show at Columbus, Ohio, October 9-16.

Professor Bristow Adams, Editor of Agricultural Publications, after teaching a three weeks course in publicity for extension workers at Colorado State College, left New York August 11 for six months' leave traveling around the world by way of the southern hemisphere.

Professor Flora Rose, Director of the College of Home Economics, has been awarded the DSc degree at the Kansas State College of Agriculture and Applied Science.

Professor Howard B. Meek, Hotel, left in August for a six months round the world tour studying hotel and travelling conditions, and also the leading hotel schools, both in Europe and the Orient.

Professor Glenn W. Salisbury, Animal Husbandry, and Mrs. Salisbury have spent the summer bicycling in the British Isles and Europe.

Professors George F. Warren and Frank A. Pearson, Agricultural Economics, writing in FORTUNE magazine predict a building boom in the United States that will last until 1943.

Dr. T. L. Lyon retired from his position as head of the agronomy department, a post he has held for 26 years.

Summer Session Enrolls 1,996

The summer session which lasted from July 6 to August 13 was a pronounced success, with an enrollment of 1,996, 72 greater than last year.

Among the most popular extra curricular offerings were the lecture of Professor Arthur A. Allen, Ornithology, "Hunting With a Microphone", and the color motion pictures of the living chick embryo, prepared by Professor Alexis L. Romanoff, Poultry Husbandry, and Elmer S. Phillips, Agricultural Extension.

Inauguration of

Dr. Day October 8

With a full day and a half of holiday, Friday, October 8 and the following Saturday morning, Cornell students will be able to join in the inauguration ceremonies for Dr. Edmund Ezra Day, Cornell's fifth president. Among the guests present will be fifty college and university presidents from the United States and Canada.

New Construction On The Campus

The campus is maintaining its reputation for being continually dug up, with a series of improvements now in process of construction. The largest change is the new veterinary laboratory, now nearing completion. New greenhouses for potato research are being made, likewise a new aviary in Fernow Hall, an insectary, and a soils research laboratory. Work is continuing on the University abortum, and a new floor in the Old Armory has been completed, so basketballers and roller-skaters will have splinterless and smoother footing. The new road up the library slope between West and Central Avenues has been shifted so that it enters Central Avenue just opposite the new road to Schoellkopf.

Ithaca Turf Nursery

Under New Manager

Announcement has been made of the appointment of R. E. Culbertson to manage the 52-acre nursery for the growing of turf at Ithaca, New York, the only nursery east of the Mississippi River where the Soil Conservation Service has been studying the best species of grass and legumes for erosion control and endeavoring to increase the seed production of desirable types.

Work at the turf nursery, which includes six acres at Stewart Park and 46 acres at the Ithaca airport has been underway since 1936. The establishment of such a turf nursery at Ithaca was first conceived by S. S. Greene, acting state coordinator for the soil conservation service. Mr. Green has placed the administration of the nursery under the Cayuga Inlet project of which T. A. Pasto is manager. The work was formerly under the management of Dr. J. A. DeFrance and was carried out with the technical assistance of Dr. Johnstone-Wallace of Cornell.

Sweet Potatoes Help

King Cotton In South

E. F. Hopkins, Assistant Professor of Botany in the College of Agriculture, has returned to his teaching duties at Cornell after having invented a process for preserving sweet potatoes while at Laurel, Mississippi. The starch from sweet potatoes is used in the manufacture of cotton cloth, in place of corn or Irish potato starch, to make the fibers lie flat. Till now the potatoes had to be rushed from the harvest fields to the starch plant for immediate conversion, as they would spoil if stored. Professor Hopkins' process will make possible year round operation of the starch factories and consequent increased efficiency. Sweet potatoes markets will expand, and southern farmers may have another cash crop to take a place beside King Cotton.

In this new process, the tubers are washed and ground, then dehydrated by chemicals. This bleaches the pulp and separates the juice from it. Centrifugal machines complete the juice extraction and the pulp is then completely dried by other means. This resultant product is ground into flour, which will keep indefinitely.

The juice can be made into industrial alcohol, and the flour itself, aside from its main use in the textile industry, can be used in baking.

Warren and Pearson

Authors of New Book

"World Prices and The Building Industry" is the title of a new book written by Professors George F. Warren and Frank A. Pearson, Agricultural Economics, published by John Wiley and Sons, Inc., New York City, \$3.50.

The first part of this volume presents a survey and comparison of index numbers of prices of forty basic commodities, in currency and in gold. Statistics were gathered from fourteen countries, including Australia and New Zealand, the rest being in Europe and America. The authors consider the changing price level the most important business factor in the period since 1914. The next most important variable, the building cycle, is dealt with in the second part of the book. The importance of the building cycle is the result of its violent fluctuations and the large percent of the population it influences.

Campus Chats

O You Frosh

Now harken frosh, and listen well, while sophomores wise the frosh rules tell: the campus lawns that smoothly roll from grassy dale to swelling knoll, must be untouched by freshman sole; to wear a coat each day you're wise, and don that frosh cap just your size. No cigarettes are now allowed, nor e'en a pipe that makes a cloud, to smoke no more you will be proud. And tho' the dancers gaily twirl, be wary of each co-ed girl, for more than one li'l stude so bright, has busted courses left and right, when luring eyes and lashes long, have kept him from his books too long. Attend each class from eight to twelve, and in your labs in work do delve, get the lowdown on that "chem", 'twill keep your mind from thoughts of "femms". And in your room talk not too long, of war and women, books and song; bull sessions are most pleasing things, but stop them long ere cock-crow rings. And of your money take good care, it grows on bushes very rare, buy what you need, then have some fun, and even before you buy the "Sun", you'll spare a dollar, sure you can, and take the Cornell Countryman.

Snappy Saurians

Sluggish Swimmers

Heavy rains over the Southern Tier and Finger Lakes counties the week of August 22-28, caused flood waters once more to gather and hurl themselves down channels worn by the 1935 flood and to swirl and jump and play havoc in new channels of their own. On Friday, August 27, the flood waters at Ithaca culminated in the usual high water in Inlet Valley, covering the incomplete Five Mile Drive and drowning out the Tompkins County Fair.

Unusual this year was the escape of several alligators from a show on the fair grounds. Their owner looked in vain for the saurians. But they were discovered later, one by one, in the Inlet. The sluggish fellows were rather easily killed by a few well aimed bullets, before cold weather came to finish them off.

Cornell Dairy Team Won
1st place in team and
individual scoring
at the
Springfield Exposition

Building Stony Croft

To the Editor:

In writing the article on "Building 'Stony Croft'," which appeared in the March issue, I inadvertently omitted to mention that Mr. Carl Tallman of Ithaca was the architect for "Stony Croft". It was not my intention to discredit Mr. Tallman's work or to convey the idea that an architect is not needed in the construction of such a building.

I therefore tender my apologies for any misunderstanding that has been created through my error.

Madge H. Jopson

Bradfield New Agronomy Head

A job considered among the most important to New York state's agriculture goes to a farm boy who, only a few years ago, broke through prairie sod "to start on his own."

The job is head of the department of agronomy at Cornell University, and the boy, now 41 years old, is Dr. Richard Bradfield of Ohio State University.

Announcement of the appointment of Dr. Bradfield has been made by Dr. Carl E. Ladd, dean of the New York state colleges of agriculture and home economics, after ratification by the board of trustees of Cornell University.

In his new position, Dr. Bradfield deals with soils and field crops, backbone of the state's farming industry. Direction of research and study will be in his hands, and he will carry forward the advances made in this field by those who have gone before. The appointment took effect on July 1 on the retirement of Dr. T. L. Lyon, who becomes Professor Emeritus.

Dr. Bradfield is an authority on soils and soil technology, and couples practical farm experience with high scientific standing.

Twelve-Foot Timer

At Football Games

With a twelve-foot stop watch following the play along the sidelines this fall, fans at Schoellkopf Field will know just how much time is left for a winning touchdown, or that extra point of conversion that breaks the tie.

The timing interval of this big clock is one fifth of a second. A red light glows over the dial when the clock is operating, and the mechanism automatically sounds a horn at the end of each quarter.

Football for 1937

Carl Snaveley's 1937 squad of Big Red football players is hard at work getting in shape for the first game of a heavy schedule, with Penn State at Ithaca, Saturday, September 25.

This year season tickets or sport coupon books, at \$16, will admit the owners to all home football games.

The 1937 varsity football schedule:
Sept. 25—Penn State at Ithaca
Oct. 2—Colgate at Ithaca
Oct. 9—Princeton at Princeton
Oct. 16—Syracuse at Ithaca
Oct. 23—Yale at New Haven
Oct. 30—Columbia at Ithaca
Nov. 13—Dartmouth at Hanover
Nov. 25—Pennsylvania at Penn.

Local News Stressed

For Country Weeklies

The first annual meeting of the Newspaper Institute to be held in Ithaca was attended by about 100 up-state newspapermen and their wives, at Cornell, September 17-18.

The program of speeches, discussions, and dinner was all held in Willard Straight Hall. Welcome was extended to the editors by Dean Carl E. Ladd of the College of Agriculture.

E. R. Eastman, editor of the American Agriculturist, emphasized their opportunity in writing news—of "locality and place, and folks or personalities."

M. V. Atwood, associate editor of the Gannett newspapers said the country weekly of the future will cost more because it will have to be better, in more local news, more interesting writing, and better pictures.

William W. Loomis, president of the National Editorial Association of La Grange, Illinois, said that the bulk of present weeklies are dull, and advocated organization among country editors as a cure.

Newhall Discovers

Onion Blight Source

A. G. Newhall, assistant professor of Plant Pathology, by using an airplane to carry his apparatus, discovered that onion blight is spread by fungus spores carried by the wind as high as 1500 feet. The source of the spores is from top set onions that are left in the ground over winter, and so enable the blight fungus to winter over. The closer the onion fields are to the source of the blight, the more severe the attack is likely to be. Commercial fields which are harvested and plowed each season do no harm. But just a few backyard gardens are enough to spread the fungus far and wide.

October, 1937

Administrative Dietetics

This is the first of a series of articles dealing with the phases and fields of Home Economics. Material for this article was taken from the Journal of American Dietetics Association.

The importance of scientific management as a part of the work in what is known as institution management cannot be too deeply stressed. Any dietitian who progresses far in her profession outside of pure research, has to depend in great measure upon her administrative ability. There is a saying, and certainly a current belief, that administrators are born, not made. However true the implications of this, nevertheless it is equally true that knowledge of the principles of scientific management successfully applied will enable the college graduate who lacks this innate administrative ability to approach and even frequently attain qualities of real leadership.

In four years of college preparation leading to a bachelor's degree with a major in foods and nutrition or institution management, one can acquire but little more than the theory of scientific management. Educators and home economics college students are more and more accepting a fifth year of carefully controlled training in a hospital nutrition department as essential to the students' future success as a hospital dietitian. Yet there are many who believe that graduates are adequately equipped to go out into competitive positions without a fifth year of administrative student dietitian training.

A knowledge of scientific management is as basically essential for a dietitian as is the knowledge of nutrition. Because of this, any college student who possesses inherent administrative ability should be encouraged to spend a fifth year putting into actual practice those theories regarding management learned in college. The more promising she appears to be in college, the more she needs the tests and the opportunity for personal growth that such a year of rigid self-discipline and self-development will bring.

How much experience has the young college graduate had with successful personal relationship? How many tests has she successfully weathered in adapting herself to and working with difficult personalities?

The first job represents the crucial test. Therefore a fifth year of student work is well worth the time and money involved. Executive positions in industry command high salaries because there are so few capable of assuming the responsibilities.

Co-Ed Diet

Cornell co-eds have been bullied for low heels and felt hats, for dating and not dating, but so far no humorist has realized how much inconsistency in food habits prevails in the dormitories. In a recent survey of eating between meals idiosyncrasies among twenty-five girls, Freshmen and Juniors, I found only six who hadn't eaten something between meals on that day, and 50% of the twenty-five claimed they were dieting. Eight of



them had had no foods courses; six were arts girls, four, home ec., and two were ag students. Though half of the girls had studied the subject, only three were dieting according to any principles or facts they might have learned in such courses.

For instance, one home ec. junior who is in Foods 121 was trying desperately to lose weight before Spring week-end. Her methods are not unusual, though somewhat unique. She ate some salted nuts and a banana between meals the other day, so she confined her breakfast and dinner diet to a dish of fruit—accompanied by a full sized lunch. Another girl, an Ag student '39 is trying to gain weight. She is using common sense

as her guide, and she drinks a glass of milk before going to bed each night—finishes up all meals, and chooses foods which look fattening.

At the other extreme is the arts student, one of the three I found who actually does not eat except at meals. She eats only fruits for dessert, and no potatoes or breakfast at all. More power to her, she's in the minority! Then there's the home ec frosh who is cutting out all sweets—and not drinking tea because it is not palatable to her with less than three teaspoons of sugar. However, she admitted she'd had a strawberry sundae and a root beer that afternoon and had eaten some salted nuts and a piece of Domecon cake for a snack, but she confesses she should be dieting. An arts girl skipped her breakfast that morning, but had three chocolate bars before lunch. However, when I questioned her she said she was cutting quantity 50% and all sweets from her diet. There were any number of equally amusing cases. This, for instance: A certain ag student who studied foods in high school is concentrating on losing weight. She is cutting quantity drastically at meals. She got hungry in between, though, and this is what she ate—a chocolate milk shake, some popcorn, a hot fudge sundae, one beer, and some chocolate peppermint candies. And she's on a diet. These incidents are indicative of the girls' vague attempts at diet control, and perhaps are indicative of results to be expected.

In talking to the girl who runs the store in Risley, I learned of some of the buying trends. Camels are the most popular brand of cigarettes. Cigarettes in general are preferred to candy. The cheese crackers filled with peanut butter sell better than candy too. Raisins sell quite well, but fruit juices are only fair. Tomato juice is preferred to pineapple, grapefruit or grape juice. Nestle's almond chocolate bar is the most popular kind of candy and chocolate of any kind is the favorite flavor.

If one is familiar with the assortment of fruit, crackers, cheese, and cookies on the book shelves in practically every girls' room, and if you stand away and watch Louie serve sandwiches and hamburgers and chocolate milk to the girls late every night, you can get a pretty clear picture of a co-ed's idea of dieting.

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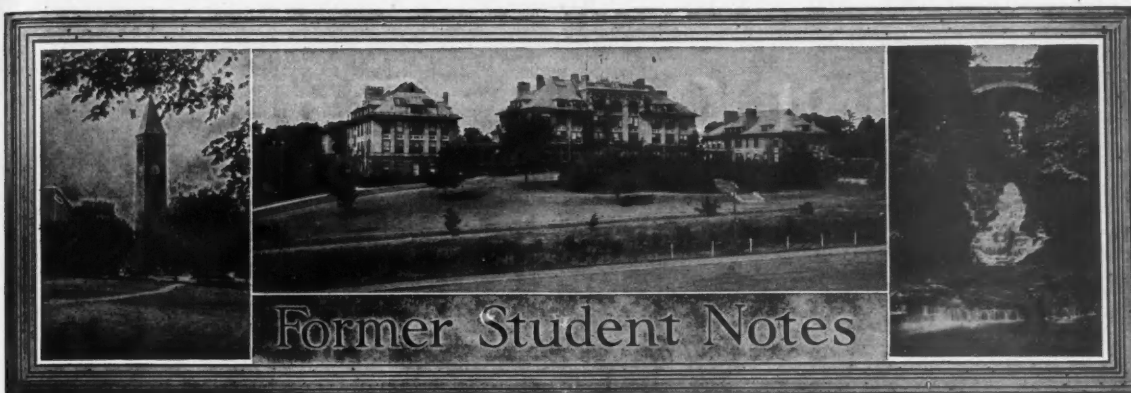
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'07

Anson H. Rowe is operating a farm that has been in the family over a century. This farm in Clarksville was purchased by his grandfather in 1834. Anson is married too, so the homestead may still stay in the family for generations to come.

'13

Ryland H. Hewitt left the Resettlement Administration's Ithaca office in July to become State county agent leader for Rhode Island. He lives at 54 Woodworth Avenue, Wakefield, Rhode Island, with his office at the State College, Kingston, Rhode Island.

'14

Mr. and Mrs. Edward D. Vosbury have left Fairfax, Virginia to make their home at 303 Broad Street, Falls Church, Virginia. He is vice president and director of the Virginia State Poultry Federation.

'16

Edmund T. Slinkard is employed by the Vulcanized Rubber Company, Morrisville, Pennsylvania. His address is Westover Road.

'18

Mildred A. Youmans is teaching in West Orange, New Jersey. Her address is 399 Lincoln Avenue.

'19

Leo Guentert did not go far from Cornell to set himself up in business. He now operates the Purity Ice Cream Company, 218 First Street, Ithaca. He lives at 302 Bryant Avenue.

'22

Frank E. Payne is in the Frank L. McGuire Company, real estate, 328 Southwest Washington Street, Portland, Oregon. His home is at 403 Northeast Fifty-sixth Avenue, Portland.

'24

Mrs. Leroy T. Brown, nee Madeline Carroll, has moved from White Plains, N. Y. to Cuba. Her address is Minas de Mata Hambre, Province de Pinar del Rio, Cuba.

'26

Now that the chills of winter are coming near, we would like to join Colin G. Lennox in pleasant Hawaii. He is a geneticist at the experiment station of the Hawaii Sugar Planters

Association, and lives at 2468 Mokihi Heights, Honolulu.

'27

Among the commuters of New York may be numbered Romaine F. Button, who lives at 448 Central Park West, and teaches at Public School 73, Maspeth, Long Island.

Mr. and Mrs. Donald J. Porter (Dorothy T. Smith '27) have a son, John Tappan, born April 30.

'28

Mary Tobey married Howard F. Weber this last summer and they are now living at 202 Park Avenue, Stroudsburg, Pa.

Almon D. Quick is a junior forester at CCC Camp, S-81, Van Etten.

'29

Helen Marion Jones became Mrs. Charles B. Schilling, May 14 and they are making their home at Canaan, N. Y.

'30

Helen Coldwell is now Mrs. Samuel H. Friedman. They are at home to their friends at 819 Genesee St., Schenectady, N. Y.

'31

Mrs. William F. Hodge, nee Doris Brown, was the happy bride last July 24. She and her husband live in Apartment 1, 209 Prospect St., East Orange, N. J.

Ellen Kuney was married to Joseph Whetzel July 3, and they are now living at Williamson, N. Y. Joseph is the son of Professor H. H. Whetzel of the department of Plant Pathology.

Sarah Mende was the bride and A. Glenn Richards was the bridegroom one day last summer. Since then they have been living at 95 North Columbus Ave., Freeport, N. Y.

Ethel Wallace resigned her position on the Extension staff to become the bride of Harold D. McEwen. They have moved to Bermillion, South Dakota.

'32

Edith Piquet married Cornelius T. Kaylor and now they live at 99 Soundview Ave., Huntington, N. Y.

'33

Marjorie Chapman and Emmett M. Brown walked down the aisle together in June and since then have lived at

5210 Main St., Williamsville, N. Y.

Christine Smith and John Rice '32 were married during the summer and now live at Trumansburg, N. Y., where John and his two brothers, Paul and James E. Jr., and their father Emeritus Professor James E. Rice operate a large poultry and fruit farm.

Mr. and Mrs. Raymond Sawyer are the proud parents of a son, Frederick Ralph, born August 18.

Bertha Muntz teaches at the Central High School of Needle Trades in New York City, and lives at 220 West Twenty-fourth Street.

Ruth A. Rathburn is engaged to U. G. Hatzenbuehler of Oneonta. She is teaching at the Lewis Rutherford Morris School, in Morris. Hatzenbuehler is with the New York State Gas and Electric Company.

'34

Carleton B. Hutchins, Jr., is engaged to Dorothy Werrenrath, '35 A.B., Wells College.

LaVerne Haught who taught in the Ithaca Junior High School was married June 19, in Sage Chapel to Carlton Shay. They are now living at Canastota, N. Y.

Alice Rice, one of Jimmy Rice's daughters, was married August 30 to Daniel Paddock, Agriculture '33. They are now living at 16 Church St., Canton where he is connected with the Rural Resettlement program.

Marjorie Smith is now Mrs. Robert Douglas Scott and they live at 1328 South Prince St., Tulsa, Okla.

Jane Spence was another summer bride, marrying David Fisher, and they now live at 9 Adrian Avenue, New York City.

'35

Izilda Jardin was married to Frederick W. Hayward May 22, 1937.

Mary Roberts and Philip MacEachron were married June 19, They are both doing Extension work in Oswego.

Marion Beardsley and Howard Rose were married in June at the close of school. They are now living at Montela, N. Y.

Raymond Fishel married Blanche Christensen July 17 at the bride's

home in Elizabeth, N. J. He was teaching agriculture and she was teaching music at the Henderson Central School. They are both going to continue with their teaching.

Jean Campbell Chase married James Perry Emerson of Indianapolis, Indiana, September 11, 1937. Mr. Emerson is affiliated with the United States Pipe and Foundry Company of Philadelphia. They will reside in Beverly, New Jersey.

Viola Allen Henry of Norwich and John Ivan Miller Ph.D. '36 of Prescott, Kansas, were married in Norwich August 1. They live at 132 Blair St., Ithaca. Mrs. Miller since graduation has been assistant to Professor Taylor. Mr. Miller is an instructor in Animal Husbandry.

Another June bride was Dorothea E. Wiener, who married Marvin Sandusky June 6. They live at 68 Sterling St., Brooklyn.

William L. Coggs shall is engaged to Josephine L. Sloughier, of Ithaca. At present he is a graduate student in entomology.

Ward H. Robens is working with the United States Forest Service at Winchester, Kentucky.

Lucy Schempp is teaching home economics at Bergen, New York. She is captain of a Girl Scout troop, leader of 4-H club group, sponsor of Boy's Chef Club and Junior home room manager of high school cafeteria and has a class in Ancient History. We think you are pretty busy Lucy.

Eunice Gulbe is employed as a dietitian at the new general hospital at Port Huron, Michigan.

Janet Hollowell is engaged to Eugene Bradley of Iowa State College '35. Mr. Bradley works in Utica and Miss Hollowell is with the Home Service Department of the General Electric Company.

Willis "Bill" Kerns was married on March 27 to Miss Mary Elizabeth Kirkpatrick of New Cumberland, Pa. They are now located at State College, Pa., where 'Bill' is assistant Extension Professor of Rural Sociology at Penn State College.

Flemmie P. Kittrell who received her Ph.D. at Cornell in '35 is now Dean of Students at Bennett College in Greensboro, North Carolina.

Clarence Pratt is Ag teacher in the Lyndenville High School. We learn that Mr. Pratt is continuing a hobby that he developed at Cornell. He was on the Rifle team here and is keeping up this sport now.

'36

Clara Sculky completed a student dietetics course at the Grassland Hospital, Valhalla.

I. C. Warren is located with the Taunton Production Credit Associa-

tion in Taunton, Mass., as their Secretary-Treasurer. He has been working in New York, New Hampshire and parts of Massachusetts getting experience before taking this job.

Dorothy Brush became Mrs. Robert Spengler '36 at a wedding solemnized July 31. They are at home at 129 Hubbell St., Canandaigua, N. Y.

Eleanor DeWitt and Parker C. Wright, Arts '36, were married July 13 and are now living at 64 East Main Street, Crystal Springs, N. Y.

Josephine Halsey married Merton W. Miller and they now live at Rockville, Md.

Marion Potter and Harry Kitts '36 were married in July and are now living at Odessa where he teaches Agriculture. She resigned her position with the Home Bureau.

Beatrice Nehrbas and Robert W. Strayer '37 were married June 29 and after a trip through Europe they will be in Ithaca.



Helen Lawrence married F. Victor Briggs and they are now living at Lima, N. Y.

Wilson Hakes has accepted the position of Ag teacher at Antwerp leaving his position at Mannsville to his successor.

William Issler has moved his headquarters from Belleville to Copenhagen where he is still teaching Agriculture.

Wendell Wickes and his wife, Alice Wager ex '37, are living at East Stroudsburg, Pa.

Ann Mapes is an Extension Instructor in Home Economics at Penn State.

Dorothy McMullen is an assistant in the Franklin Day Nursery at Philadelphia, Pa.

'37

Read Adams is working for the Central Hudson Gas and Electric Company. His territory is around Poughkeepsie and through the Hudson valley.

Kenneth E. Anderson is following up his special field of work with his job with the Water Service Corporation in Brooklyn. His specialty is with the smaller things of life known as bacteria.

Frank Beck is one of the new extension men working out of the central Farm Bureau office in Ithaca.

Raphael Bellinger is working on

the eastern shore of Lake Ontario in a small town, but it has a big school, named Belleville, where he teaches agriculture.

Elwood Berg is teaching agriculture on sunny Long Island in the village of Greenport where they grow potatoes.

Frank Bigwood has a position in Syracuse where he is in charge of the laboratory in the General Ice Cream Plant. His address is 241 Park Avenue.

Robert Brooks is continuing with graduate work and at the same time will be a research assistant for the Geneva Experiment Station.

Seymour Bulkley has entered a new field by enrolling in the Cornell Medical School.

Julian Carter is working in the fruit and farming area west of Rochester. He is teaching agriculture at Churchville.

Robert Child is working for the Department of Agronomy until December 1, 1937 making a soil survey of all cost account farms in New York State.

Charles Clark is doing bacteriological work in Albany with the New York State Health Department at Albany. His address is 9 Glendale Avenue.

Edward Closson Jr. is also entering the Cornell Medical School.

Millard Coggs shall after a summer's work with the New York State Department of Agriculture and Markets is going home to help his father in the beekeeping business.

Walter Crissey has a summer position with the Wild Life Management in the N. Y. State Conservation Department.

George Crowther is living at 209 College Avenue, Ithaca but he is traveling about the state as an Extension instructor in Agricultural Engineering.

Jesse Dalrymple is working with the Soil Survey carried on by the Department of Agronomy.

Hollis Davis is teaching Agriculture in the DeRuyter Central School.

Albert Didier is selling life insurance for the New York Life Insurance Co., at Flushing, N. Y.

Richard Dodge is a routeman for the New York State Guernsey Breeders Assn. Plant, Syracuse, N. Y.

Orville Engst is teaching vocational agriculture at East Springfield Central School, East Springfield, N. Y.

Robert Euker is teaching vocational agriculture at the Tioga Center school.

Robert Facer is with the Montgomery Ward store in Olean doing retailing work, preparatory to personnel management.

Wendell Fairbanks is teaching vocational agriculture at Jasper, N. Y.